

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION)**

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : III
SESSION : MO/2025**

SUBJECT: HM24203 FOOD & BEVERAGE SERVICE III

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a)	Differentiate between fermentation and distillation.	[2] 1	3
Q.1(b)	How ethyl and methyl alcohol are obtained chemically?	[3] 1	2
Q.2(a)	What are the characteristics of beverage?	[2] 1	2
Q.2(b)	Classify wine and explain all of them.	[3] 1	3,2
Q.3(a)	What are the functions of hops in beer manufacturing?	[2] 2	2
Q.3(b)	What could be the potential reasons behind flat and wild beer?	[3] 2	3
Q.4(a)	Differentiate between cider and sake.	[2] 2	3
Q.4(b)	Why sake is made by multiple parallel fermentation process?	[3] 2	2
Q.5(a)	Name four varieties of white and four varieties of red vitis vinifera.	[2] 3	2
Q.5(b)	Briefly explain the factors that affect the quality of wine.	[3] 3	2

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